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To book your event today, contact the Arrowhead Golf Club event professionals at 630.653.5802

or e-mail events@arrowheadgolfclub.org. www.arrowheadgolfclub.org

Luncheons at Arrowhead...

(Luncheons are up to 3 hours in length)

PLATED OPTIONS

All Levels of Plated Luncheons include coffee, tea and iced tea as well as choice of one Soup or Salad

*Cream of Chicken and Wild Rice Soup ~ Tomato Bisque Soup
Arrowhead Garden Salad ~ Classic Caesar Salad*

FIRST TEE \$21

Entrees (choice of one)

Chicken Salad on Croissant
Chicken Rotini Pasta w/ Lemon Pepper Cream
Shanghai Salad w/ Asian
Vinaigrette and Grilled Chicken
Hot Santa Fe Turkey Sandwich
Angus Burger
(Cold sandwiches w/ coleslaw,

SECOND TEE \$24

Entrees (choice of one)

Filet Mignon Salad
Prime Rib Sandwich
Pork Loin Sandwich
Chardonnay Chicken
(Sandwiches served with tater tots.
Chicken served with sautéed
seasonal vegetables and whipped
garlic potatoes)

THIRD TEE \$29

Entrees (choice of one)

Atlantic Caught BBQ Salmon
Grilled Filet of Prime Sirloin
Shrimp Penne Primavera
Spinach Stuffed Chicken Breast
(Steak and chicken entrees served
with sautéed seasonal vegetables and
whipped garlic potatoes)

All Levels of Plated Luncheons Include Choice of one Dessert

*Triple Vanilla Bean Ice Cream ~ Chocolate Cake w/Raspberry Sauce
New York Style Cheesecake ~ Brownies ~ Fresh Fruit Martini*

If offering more than one entree, splitting fees apply. Outside cakes from licensed vendors may be substituted for dessert for no charge. Outside cakes from licensed vendors in addition to Arrowhead dessert are subject to \$2 per person cake servicing fee.

Hors D'oeuvres

(served for first hour)

Upgrade your Plated or Banquet meal with an assortment of 3 passed hors d'oeuvres (hot or cold) for an additional \$6.00 per guest. (Choose from 7 Iron Package from Cocktail Menu, page 5)

Single Appetizer Stations also available starting at \$4.00 per guest (\$6.00 for two)

Bar Packages

Standard (Beer, Wine and Soda station)
Up to 3 hours of service \$17 per person

VIP (Call Liquors, Beer, Wine and Soda)
Up to 3 hours of service \$20 per person

Exclusive (Premium Liquors, Beer, Wine, Soda)
Up to 3 hours of service \$23 per person

VIP and Exclusive Packages require a \$125 bartender fee

Taxes and 20% service fee additional

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Luncheon Menu Descriptions

First Tee

Chicken Salad Sandwich

Grilled chicken breast, celery, grapes, green onion, tarragon, mayo, croissant

Chicken Rotini w/ Lemon Pepper Cream

Chicken breast, broccoli, roasted peppers, lemon-pepper cream

Shanghai Chicken Salad

Grilled chicken, Napa cabbage, romaine, cilantro, wonton crisps, Cashews, Chinese mustard vinaigrette (on side)

Santa Fe Turkey Sandwich

Hot roasted turkey, chipotle mayo, arugula, roasted peppers, tomato focaccia

Angus Burger

Half pound Angus beef, served medium, brioche bun

Second Tee

Filet Mignon Salad

Grilled beef filet medallions, arugula, roasted mushrooms, pickled onions, aged balsamic vinegar, basil oil, blue cheese crostino

Prime Rib Sandwich

Thin sliced prime rib of beef, sautéed peppers and onions, provolone cheese, horseradish cream on a tomato focaccia

Pork Loin Sandwich

Thin sliced herb roasted pork loin, sautéed apples, cheddar cheese, and ciabatta roll

Chardonnay Chicken

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic. Served with Chardonnay sauce

Third Tee

BBQ Salmon

Bourbon BBQ glazed Atlantic salmon, farmers spinach, crispy onion hay

Grilled Filet of Prime Sirloin

Grilled prime top sirloin steak, cabernet sauce, hotel de Paris butter

Shrimp Penne Primavera

Gulf shrimp, diced tomato, garlic, basil, white wine

Spinach Stuffed Chicken Breast

Oven roasted chicken breast filled with spinach and Parmesan stuffing, rosemary-tomato demi-glace

Taxes and 20% service fee additional

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Dinners at Arrowhead...

(Dinners are up to 4 hours in length)

PLATED OPTIONS

All Levels of Plated Dinners include coffee, tea and iced tea as well as choice of one Soup or Salad

*Cream of Chicken and Wild Rice Soup ~ Tomato Bisque Soup
Arrowhead Garden Salad ~ Classic Caesar Salad*

TENTH TEE \$29

Entrees (choice of one)

Herb Roasted Pork Loin

Chardonnay Chicken

Pasta Ratatouille

Spinach Stuffed Chicken

Pecan Crusted Tilapia

(Entrees except Pasta served with sautéed seasonal vegetables and whipped garlic potatoes)

ELEVENTH TEE \$32

Entrees (choice of one)

Porcini Crusted Chicken Marsala

Atlantic Caught BBQ Salmon

Maryland Lump Crab Cakes

Sirloin of Beef Au Poivre

(Entrees except Salmon served with sautéed seasonal vegetables and whipped garlic potatoes)

TWELFTH TEE \$34

Entrees (choice of one)

Petite Filet Mignon

Southwestern Chicken & Shrimp

Apple Cider Grilled Pork Tenderloin

Black Angus Prime Rib

(Entrees served with sautéed seasonal vegetables and whipped garlic potatoes)

All Levels of Plated Dinners Include Choice of one Dessert

*Triple Vanilla Bean Ice Cream ~ Chocolate Cake w/Raspberry Sauce
New York Style Cheesecake ~ Brownies ~ Fresh Fruit Martini*

If offering more than one entree, splitting fees apply. Outside cakes from licensed vendors may be substituted for dessert for no charge. Outside cakes from licensed vendors in addition to Arrowhead dessert are subject to \$2 per person cake servicing fee.

Hors D'oeuvres

(served for first hour)

Upgrade your Plated or Banquet meal with an assortment of 3 passed hors d'oeuvres (hot or cold) for an additional \$8.00 per guest. (Choose from 7 Iron Package from Cocktail Menu, page 7)

Single Appetizer Stations also available starting at \$4.00 per guest (\$6.00 for two)

Bar Packages

Standard (Beer, Wine and Soda station)

Up to 4 hours of service \$20 per person

VIP (Call Liquors, Beer, Wine and Soda)

\$17 per person ~ two hours

\$21 per person ~ three hours

Exclusive (Premium Liquors, Beer, Wine, Soda)

\$20 per person ~ two hours

\$24 per person ~ three hours

VIP and Exclusive Packages require a \$125 bartender fee

Taxes and 20% service fee additional

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Dinner Menu Descriptions

Tenth Tee

Herb Roasted Pork Loin

Rosemary, thyme and garlic scented pork loin, wild rice pilaf, grilled asparagus, Brandy demi-glace

Chardonnay Chicken

Pan roasted chicken breast marinated with fresh thyme and a hint of garlic. Served with Chardonnay sauce

Pasta Ratatouille

Penne pasta, roasted zucchini, eggplant, peppers, red onion, tossed in San Marzano tomato sauce, basil and goat cheese

Spinach Stuffed Chicken

Oven roasted chicken breast filled with spinach and Parmesan stuffing, rosemary-tomato demi-glace

Pecan Crusted Tilapia

Tilapia pecan encrusted, orange beurre blanc

Eleventh Tee

Porcini Crusted Chicken Marsala

Porcini scented breaded chicken breast, Marsala mushroom sauce

BBQ Salmon

Bourbon BBQ glazed Atlantic salmon, farmer's spinach, crispy onion hay

Maryland Lump Crab Cakes

Hand crafted Maryland style crab cakes, white wine mustard sauce

Sirloin of Beef Au Poivre

Grilled prime beef sirloin, brandy-peppercorn sauce

Twelfth Tee

Petite Filet Mignon

Grilled beef tenderloin, cabernet sauce, hotel de Paris butter

Southwestern Chicken & Shrimp

Pan roasted chili seasoned chicken breast, chipotle cream sauce, grilled jumbo Gulf shrimp, mango salsa

Apple Cider Brined Grilled Pork Tenderloin

Pork Tenderloin Grilled and Slow Roasted with Caramelized Apple and a Brandy Demi Glace

Black Angus Prime Rib

Slow roasted Black Angus Prime Rib, horseradish crème, and au jus

Taxes and 20% service fee additional

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Lunch and Dinner Buffet Options (20 guest minimum)

All buffet options include coffee, tea and iced tea.

Add fresh fruit to any buffet for \$2.00 additional per guest.

New York Deli

\$23.00 per guest

Meats

Roast Beef ~ Roasted Turkey ~ Honey Glazed Ham

Cheeses

Cheddar ~ Swiss ~ American

Assortment of sliced breads

Toppings

Lettuce ~ Tomatoes ~ Pickles ~ Onions
Mayonnaise ~ Dijon Mustard

Salads (Choose two)

Arrowhead Garden ~ Coleslaw ~ Pasta Salad
~ Potato Salad

Desserts

Homemade Cookies ~ Brownies

Pasta Buffet

\$25.00 per guest

Assortment of rolls with butter

Pasta – (choose two)

Corkscrew chicken pasta with broccoli, roasted red peppers, and lemon-pepper cream

Penne Marinara with Meatballs

Bowtie with vodka sauce with mushroom and zucchini (vegetarian)

Campanelle (little bells) with basil pesto, broccoli, grape tomatoes and with or without bacon

Salad – (choose one)

Arrowhead Garden with balsamic and ranch dressings

Classic Caesar (tossed)

Desserts

Homemade Cookies ~ Brownies

Barbecue Cookout

\$30.00 per guest

Meats- (choose two)

Burgers ~ Barbecue Chicken ~ Slow Roasted Pork
Smoked Beef brisket ~ Bratwurst with Grilled Onions

Salads- (choose one)

Arrowhead Garden ~ Classic Caesar

Accompaniments- (choose two)

Corn on the Cob ~ Arrowhead Beans
~ Garlic Mashed Potatoes ~ Coleslaw ~ Potato Salad ~
Sautéed Seasonal Vegetables

Homemade Cornbread

Desserts- (choose one)

Apple Pie ~ Homemade Cookies ~ Brownies

Carvery with Chef

\$37.00 per guest
(30 guest minimum)

Assortment of Rolls

Meats-(choose two)

Prime Rib ~ Roasted Turkey

Honey Baked Ham ~ Pork Loin

Herb Roasted Beef

Salads-(choose one)

Arrowhead Garden ~ Classic Caesar

Accompaniments- (choose two)

Garlic Mashed Potatoes ~ Wild Rice Pilaf

Sautéed Seasonal Vegetables ~ Cole Slaw

Desserts (choose one)

Tiramisu ~ NY Style Cheesecake ~ Chocolate Cake

Taxes and 20% service fee additional

To book your event today, contact the Arrowhead Golf Club event professionals at 630.653.5802
or e-mail events@arrowheadgolfclub.org. www.arrowheadgolfclub.org

Cocktail Parties at Arrowhead...

(Cocktail Parties are up to 3 hours in length)

Party begins with an Appetizer Station, which will last for 90 minutes. A half hour into your event, Hors D'oeuvres will be passed for one hour. Halfway through the party, desserts and coffee are available.

First Appetizer Station (choose one)

Domestic & International Cheeses and Crackers
Vegetable Crudit 
Hummus and Pita Chips ~ Chips and Salsa

Second Appetizer Station (choose one)

Fresh Fruit ~ Bruschetta Display

7 Iron Package

\$35 per guest

Hot Hors D'oeuvres (choose 2)

Brie and Raspberry Phyllo Star
Vegetable Spring Rolls
Phyllo Wrapped Asparagus
Andouille Sausage & Cheese Fritter
Bacon Wrapped Scallops
Bourbon Barbecue Meatballs
Santa Fe Chicken Phyllo Cup
Teriyaki Chicken Skewers
Bacon Wrapped Dates

Cold Hors D'oeuvres (choose 2)

Traditional Bruschetta
Baja Shrimp Mousse Tostada
Szechuan Chicken Wontons
Bleu Cheese Stuffed Dates

8 Iron Package

\$40 per guest

Hot Hors D'oeuvres (choose 3)

Brie and Raspberry Phyllo Star
Vegetable Spring Rolls
Phyllo Wrapped Asparagus
Andouille Sausage & Cheese Fritter
Bacon Wrapped Bay Scallops
Bourbon Barbecue Meatballs
Santa Fe Chicken Phyllo Cup
Teriyaki Chicken Skewers
Mini Italian Panini
Mini Reuben Panini
Bacon Wrapped Dates

Cold Hors D'oeuvres (choose 2)

Traditional Bruschetta
Baja Shrimp Mousse Tostada
Szechuan Chicken Wontons
Smoked Salmon Spiral Toast Points
Bleu Cheese Stuffed Dates

9 Iron Package

\$45 per guest

Hot Hors D'oeuvres (choose 4)

Brie and Raspberry Phyllo Star
Vegetable Spring Rolls
Mini Crab Cakes
Fried Coconut Shrimp
Phyllo Wrapped Asparagus
Andouille Sausage & Cheese Fritter
Bacon Wrapped Bay Scallops
Bourbon Barbecue Meatballs
Santa Fe Chicken Phyllo Cup
Teriyaki Chicken Skewers
Mini Italian Panini
Mini Reuben Panini
Bacon Wrapped Dates

Cold Hors D'oeuvres (choose 2)

Traditional Bruschetta
Baja Shrimp Mousse Tostada
Szechuan Chicken Wontons
Smoked Salmon Spiral Toast Points
Bleu Cheese Stuffed Dates
Caprese Skewer w/ Balsamic Glaze

All Levels of Cocktail Parties include:

Cookies and Brownies
Coffee and Soda Station

Standard Beer Station (choose two)

Sharp's ~ Miller Lite ~ Bud Light ~ Budweiser ~ Miller Genuine Draft

House Wines Station (choose two)

Chardonnay ~ Merlot ~ Cabernet Sauvignon ~ White Zinfandel ~ Pinot Grigio ~ Pinot Noir

Add a Specialty Display to any of the above parties

Gulf Shrimp Cocktail (\$6 per guest) ~ Smoked Salmon (\$5 per guest) ~ Antipasto Display (\$8 per guest)
Assorted Dessert Bars (\$2.00 per person additional)

Upgrade Any Party Package to include VIP Call Liquors for an additional \$3.00 per person

Skyy ~ Beefeater ~ Jose Cuervo Gold ~ Captain Morgan ~ E & J VS ~ Jim Beam ~ Jack Daniel's ~ Seagram's 7 Dewars White Label ~ Sweet & Dry Vermouth

Upgrade Any Party Package to include Premium Liquors for an additional \$6.00 per person

Absolut ~ Absolut Flavors ~ Tanqueray ~ Bacardi Light ~ Malibu Rum ~ Maker's Mark ~ Crown Royal ~ Chivas Regal
The Glenlivet ~ Southern Comfort ~ Kaluha ~ Bailey's ~ Sambuca ~ Di Saronno ~ Sweet & Dry Vermouth ~ Knob Creek

\$125.00 bartender fee required for VIP Call and Premium Packages

Taxes and 20% service fee additional

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Breakfast and Brunch at Arrowhead...

(Morning functions are up to 3 hours in length)

The American Breakfast Buffet

\$19.95 per guest (minimum of 20 guests)

Eggs (choose one)

Scrambled ~ Vegetable Frittata

Griddle (choose one)

Brioche French Toast, Belgium Waffles or Pancakes

Sides

Seasonal Fresh Fruit

Hash Browns

Bacon or Sausage (choose one)

Beverages

Coffee, Tea and Orange Juice

The American Breakfast Upgrade

(minimum of 20 guests)

Add the below upgrade to your "American Breakfast" for \$10 additional per guest.

Entree

Herb Roasted Chicken

Sides

Garlic Mashed Potatoes

Chef's Selection of Vegetables

Garden Salad

Rolls & Butter

EMBELISHMENT ITEMS

(in addition to your breakfast buffet)

Omelette Station \$7 per guest— additional \$75 chef fee

(Includes ham, bacon, mushrooms, peppers, onion, cheese, spinach)

Inquire about

Breakfast breads and pastries

Mimosa Station

Punch Bowl

Domestic & International Cheese Display, Fresh Fruit Display or Vegetable Crudit 

ALSO OFFERING

BOUTIQUE BRIDAL AND BABY SHOWER MENUS

MEETING PACKAGES

DRIVING RANGE PARTIES

Taxes and 20% service fee additional

To book your event today, contact the Arrowhead Golf Club event professionals at 630.653.5802 or e-mail events@arrowheadgolfclub.org. www.arrowheadgolfclub.org

Arrowhead Golf Club

At time of booking

In order to secure your preferred date and space, Arrowhead Golf Club requires an event time frame and preliminary guest count. An initial deposit is due at this time along with a signed contract to book your event. The required deposit is NON-REFUNDABLE. Deposit is the greater of \$10 per person or \$200 for each non-ballroom space, or the greater of \$10 per person or \$500 for each ballroom space (East, Center, West). Additional deposits may be required for the arrangements of outside vendors (i.e. specialty floral, furniture rental, food vendors, entertainment, audio visual, specialty rental, chairs/covers/linens). Any cancellations will result in the full forfeiture of any monies paid/deposited.

Pricing

All dates require a minimum Food and Beverage revenue dollar amount to hold your event. The revenue guarantee stated on this contract is based on Food and Beverage items only, and does not include tax, service, additional fees such as additional room rental and additional staffing and outside vendors such as the ones listed above.

Please note that a 20% service charge and applicable sales tax will be added to all Food and Beverage and Packaged charges.

Indemnity

It is fully understood and agreed by the parties that the customer guarantees to defend, indemnify and hold harmless Arrowhead Golf Club and the Wheaton Park District, its officers, employees, volunteers and agents against any and all liabilities, claims, damages, losses, costs and expenses (including reasonable attorney's fees) arising indirectly or directly in connection with or under, as a result of this Agreement.

Policies

The customer agrees to be responsible for any damage done by the customer, his or her guests, members, employees or other agents under the customer's control. Arrowhead will not assume or accept any responsibility for damage or loss of any merchandise or articles prior to, during or following the function. **No confetti, sprinkles, faux jewels, paper or other similar types of decoration as well as open flames of any kind are allowed on Arrowhead property. No signage of any kind may be affixed to the walls/ceilings/stairwells etc without the prior approval of Arrowhead Golf Club.** Parties interested in a "sparkler" send off will be billed a \$100 immediate clean up and extinguishing fee for the proper handling and disposal.

In an effort to maintain the image of the Wheaton Park District, Arrowhead Golf Club will require any and all additional activities outside our food and beverage menus to be approved by management. Please contact your event professional with any questions and to obtain permission and approval of any and all agendas.

No outside food or beverage allowed (with the exception of Cakes/Sweets from a licensed vendor) onto the premises. Arrowhead charges a \$2.00 servicing fee in this circumstance. The vendor will be required to submit a certificate of insurance listing Arrowhead Golf Club as additionally insured for up to one million dollars. The vendor will also need to deliver a receipt with the cake/sweets confirming purchase and payment by the client. **Please also note, in the interest of the client and guests, Arrowhead will not allow any food or beverage to leave the premises under any circumstances. Furthermore, any outside food brought in to Arrowhead will NOT be served and/or will be removed from the function.**

Taxes and 20% service fee additional

To book your event today, contact the Arrowhead Golf Club event professionals at 630.653.5802 or e-mail events@arrowheadgolfclub.org. www.arrowheadgolfclub.org

Arrowhead Golf Club

EVENT RESERVATIONS

All outside vendors must provide a current Certificate of Insurance naming Arrowhead no less than two weeks prior to the event. Said Certificates of Insurance must be in accordance with Wheaton Park District's requirements before they can be approved. Vendors without current and approved Certificates of Insurance will not be allowed on the premises. Please check with your vendors, as many outside vendors already have approved Certificates of Insurance on file with Arrowhead.

Three weeks prior to your event

Food and beverage choices must be finalized, as well as any other final issues regarding room setup. Please note, that there will be a menu splitting charge of \$2.00 per guest if you would like to offer your guests two entrees. (\$4.00 for three, maximum of three). When at least two entrees are served, the host is required to provide a place card for each guest (or per couple) that clearly displays the entrée choice.

In addition, special needs such as audiovisual equipment, specialty wines /champagnes and linens must be finalized.

At this time, and per your request, Arrowhead can provide an estimated cost for your event.

10 days prior to your event

Ten (10) days prior to your function a final count is required. This is the number of guests for which you will be charged unless the guest count is greater at the time of your event. One hundred percent (100%) of the estimated total is due for events at this time.

If menu choices and firm numbers are not provided 10 days prior to your event, we cannot guarantee the availability of your menu selections.

Day of your event

Your room will be available one hour before your function for additional decoration. Reminder, no sprinkles, confetti, faux jewels, etc are permitted for decoration. Arrowhead will not assume or accept any responsibility for damage or loss of any merchandise or articles prior to, during or following the function. The customer agrees to be responsible for any damage done by the customer, his or her guests, members, employees or other agents under the customer's control.

Charges will be assessed for any additional clean-up or damages. Absolutely no smoking is allowed on any balcony space of the building. Warnings will be given to guests who do not follow the rules. If guests continue to smoke on the balconies, Arrowhead Golf Club reserves the right to lock the balcony doors.

Please note Arrowhead Golf Club will only serve alcoholic beverages to guests 21 years of age or older. Arrowhead Golf Club is a local government facility and therefore we take all liquor laws very seriously. No alcohol may be brought on the premises. All guests are required to have appropriate identification on them in order to be served liquor.

Absolutely no exceptions are made. Any guest over 21 aiding minors in the purchase or consumption of alcohol will be

asked to leave the facility. Arrowhead reserves the right to call police/sheriff's for any reason necessary to ensure laws are followed and a safe environment is preserved. Applicable liquor laws do not allow alcohol service before noon on Sundays under any circumstances.

Taxes and 20% service fee additional

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